

**THURSDAY/SATURDAY
DECEMBER 4 & 6**

SOUP

CHICKEN GUMBO

FEATURE

**WHOLE LOBSTER WITH DRAWN BUTTER
& 1 SIDE - \$34**

**SUGGESTED PAIRING
BANSHEE CHARDONNAY**

FRESH CATCH

***SALMON - BLACKENED OR GRILLED & 1 SIDE - \$24**

**SUGGESTED PAIRING
BOMBAY SAPPHIRE MARTINI**

JON BOAT

MUSHROOM & SWISS BURGER & 1 SIDE - \$16

**SUGGESTED PAIRING
YUENGLING DRAFT**

VEGGIES OF THE DAY

LOCAL CREAMED SPINACH OR BAKED POTATO

SPECIALS

**PLEASE BUS YOUR OWN TABLE AT THE
END OF YOUR MEAL!
Thank you!**



DESSERTS

**BANANA PUDDING
NY STYLE CHEESECAKE**

**FRIDAY/SUNDAY
DECEMBER 5 & 7**

SOUP

LOBSTER BISQUE

FEATURE

**MEATLOAF & MASHED POTATOES
& 1 SIDE - \$24**

**SUGGESTED PAIRING
NEW! HESS CABERNET SAUVIGNON**

FRESH CATCH

***HALIBUT - BLACKENED OR GRILLED
& 1 SIDE - \$24**

**SUGGESTED PAIRING
FRENCH 75**

JON BOAT

GREEK SALAD- \$16

**SUGGESTED PAIRING
WHITE HAVEN SAUVIGNON BLANC**

VEGGIES OF THE DAY

STEAMED BROCCOLI OR LOCAL SAUTEED VEGGIES

***CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGG OR SEAFOOD
MAY INCREASE THE RISK OF FOOD BOURNE ILLNESSES**